

OCTOBER 28, 2014 - SPECIAL MEETING OF RESIDENT COUNCIL FOR
FOOD COMMITTEE

SUBMITTED OCTOBER 30, 2014

Meeting was called to order by Council Chairman, Willa Hill at 10 AM. Numerous resident members had been invited to attend the meeting but there were only a couple attended making the total attending: 9. She announced that Jean Kirk had been voted in as Chairman of the Food Committee and Thomas, Chef was notified of this meeting stating he was unable to come at 10:00 but would come as soon as he was free. Current members of the Food Committee are: Jean Kirk, Chairman, Joan Ballew, Richard Chesley and Hazel McDonald. The committee would like at least two more and will be pursuing additional members.

The floor was opened for comments on the food and service. Many comments were given such as: Jesse has spilled food on three residents in a period of several weeks and is one of the worst at serving meals. Crosses in front of people with full plates and then drops them down in front of resident. She has not properly trained servers as they see what she does and follow her lead. She also tries to get residents to eat certain foods saying it is good for them.

Jean passed out a form to all present regarding quality of food based on a rating system with a scale of 1-5 with 5 being the highest. This form is to be completed and returned to Jean. They will be combined and copies given to Scott, Thomas and Willa.

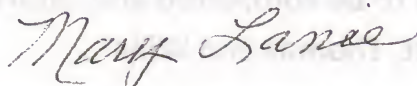
Thomas joined the meeting and a copy of the form was given to him so he would be aware of the survey. Thomas had a recorder with him and indicated that he taped all meetings and would replay them to his people. It was brought to his attention that the servers were putting the fruit and salads out too early and would sit from the 11:15 group through the 12:30 group. This could cause botulism and makes for wilted salads. Also, it was brought up that servers are putting dirty dishes on the same tray as the dinners to be served and that could cause problems also. When soup is served the bowl should be on a saucer with crackers included. It was brought up that it would be helpful to put a sample entrée meal at the entrance of the dining room so residents could see what they would be getting as most of the time the wait staff does not know what is

being made or what is in it. Thomas said he would see what he could do and make sure that the wait staff looked at the bulletin board in the kitchen which shows what we are having. A comment was made about the bacon for breakfast that some days it was almost raw and another it would be burned. It was asked if it could not be more consistent and crisp but not burned. Another was that the gravy for breakfast one day would be thin like soup and the next so thick it could be cut with a knife, need consistency here also. It was brought up that the stir fry entrees are good but many times too spicy as well as many items are still too salty and peppery. Residents can add salt and pepper if they want more but residents with high blood pressure cannot eat the salty food. Thomas indicated that the menu's and recipe's come from Corporate in Chicago so he was limited in some things he could or could not do.

It was asked if Comment Cards could be put on table but it was stated that this is what the Suggestion Box is for. All comments in today's meeting were well received by Thomas and he is very willing to fix/change things whenever he can.

Next meeting of Food Committee is November 18, 2014 at 2:00pm in the Chapel.

Respectively Submitted,



Mary Lanee, Secretary

